

Lemon Sour Batch

Shelf Life:

5 Days

Equipment

Checklist:

- 1 Gallon Container
for mixing
- 64 vz Measuring Cup
- 12 vz Measuring Cup
- Whisk
- Quart / Gallon Containers
(depending on batch size)

1. Measure all ingredients into a 1 gallon container.

	Small Batch	Item	Large Batch
Batch Yield	28 vz		126 vz
Ingredients	16 vz	Lemon Juice - Natalie's	72 vz
	12 vz	<u>Simple Syrup</u>	54 vz
Storage Container	Quart (1)		Gallon (1)

2. Mix thoroughly with a whisk until all ingredients are evenly incorporated.
3. Immediately after whisking, store into specified storage containers. Prior to pouring into each "store-and-pour" container, re-whisk for 10 seconds in order to re-blend.
4. Label and date product.

Clean and Reset